

Theatre Workout Rates and Menus 2009-2010



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What's Included:-

All rates listed are net rates to you.

Menus are all inclusive – the price you see is the price you pay

These menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates and menus are valid from 01/10/09 to 31/03/10

We reserve the right to amend menu content whenever necessary

For all enquiries please contact:-

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Non - Premium Time Menu 1 2009-2010

LIVEBAIT
FRESH FISH AND SEAFOOD

2 courses £16.00 / 3 courses £20.00

Smoked salmon and cream cheese pâté with French bread

Leek and potato soup

Lightly spiced, crispy whitebait with Tzatziki

Lemon and herb marinated chicken suprême grilled and served with chips and salad

Smoked haddock and Gruyère fishcakes, baby spinach salad and tartare sauce

Pan fried river trout served with new potatoes

Sticky toffee banana pudding with vanilla ice cream

Crème brûlée

Tangy lemon tart

Filter Coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Non - Premium Time Menu 2 2009-2010

LIVEBAIT

FRESH FISH AND SEAFOOD

2 courses £19.50 / 3 courses £23.50

Toasted goats cheese crottin on baby gem, sweet black olives, pine nuts, sun blush tomatoes and French dressing

Smoked mackerel rillettes, radishes and Rye bread

Scottish organic salmon in cracked pepper and dill with pickled cucumber in sweet mustard

Classic fish and chips with mushy peas and tartare sauce

Queen scallops and smoked pancetta risotto

Traditional fish pie topped with creamy mash potato

Sticky toffee banana pudding with vanilla ice cream

Crème brûlée

Tangy lemon tart with crème fraîche

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Non - Premium Time Menu 3 2009-2010

LIVEBAIT
FRESH FISH AND SEAFOOD

2 courses £23.00/ 3 courses £27.00

Crab and potato cakes with a dill mayonnaise

Smoked mackerel and watercress salad with diced beetroot and potato in a sharp horseradish cream

Caerphilly cheese, beetroot and tomato salad

Organic salmon on crushed new potatoes and Bois Boudran sauce

Smoked haddock fillet on herb mash potatoes with grain mustard sauce

Grilled corn fed chicken breast, with a warm salad of asparagus, San Marzano cherry tomatoes and pecorino cheese

Tangy lemon tart with crème fraîche

Fresh strawberries and strawberry sorbet, served with sugar coated puffs filled with light vanilla cream

Dark chocolate fondant served warm with Amarrena cherry ice cream

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 4 2009-2010

LIVEBAIT

FRESH FISH AND SEAFOOD

2 courses £33.00 / 3 courses £38.00

Price of the menu includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

Spicy tempura squid rings with a sweet chilli dip and baby leaf salad mix

Plate of Parma ham with rocket and shaved Parmesan cheese

Soft boiled duck egg, water cress cream and smoked salmon flakes

Squid tajine with Moroccan spices, chick peas and served with couscous

Grilled lamb steak with roasted rosemary potatoes, green beans, piquant roasted red pepper and tomato salsa

Grilled organic salmon with caper beurre noisette and Livebait chips

Dark chocolate fondant served warm with Amarrena cherry ice cream

Lemon tart with passion fruit sorbet

Orange crème brulee

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 5 2009-2010

LIVEBAIT

FRESH FISH AND SEAFOOD

2 courses £38.00 / 3 courses £43.00

Price of the menu includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

Classic fish and shellfish soup with croutons, saffron mayonnaise and Gruyère cheese

Deep fried calamari rings with truffle ricotta cream

Livebait's own prawn cocktail. Fresh peeled prawns in a brandy and tarragon mayonnaise served on cos lettuce

Confit of duck on a bed of sautéed potatoes, braised onions and thyme, served with green beans

Fillet of sea bream with rich tomato, Gaeta black olives, pickled lemon and crushed new potatoes

Smoked fish pie with leeks and potatoes topped with puff pastry

Strawberry and mint gazpacho with a "Valhrona" ivory and orange chocolate mousse

Dark chocolate fondant served warm with Amarrena cherry ice cream

Tangy Lemon tart with passion fruit sorbet

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Premium Time Menu 6 2009-2010

LIVEBAIT
FRESH FISH AND SEAFOOD

2 courses £43.00 / 3 courses £48.00

Menu price includes ½ bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

A plate of finest Scottish smoked salmon served with crème fraiche, capers and shallots

Grilled King Boston scallops and grilled artichokes, served with Bois Boudran sauce

Crab meat gratin in cheddar cheese and brandy cream sauce

Char-grilled prime rib eye steak served with béarnaise sauce and chips (note that all steaks for groups can be cooked to one preference only)

Whole Mediterranean sea bass with new potatoes and lemon

Gambas prawns “a l’ail” sautéed in garlic butter, diced tomato, pastis and stone baked rustic bread

Iced vanilla and “Grand Marnier” frozen light soufflé

Dark chocolate fondant served hot with cherry compote and Amarrena cheery ice cream

Honey poached pears and fromage frais layered with almond tuiles

Filter coffee

An extra course of selected farmhouse cheeses is available on request (supplement £5.95)

Vegetarian Options Menu 2009-2010

LIVEBAIT

FRESH FISH AND SEAFOOD

VEGETARIAN OPTIONS

Toasted goats cheese crottin on baby gem, sweet black olives, pine nuts, sun blush tomatoes and French dressing

Leek and potato soup

Butter puff pastry layered with sautéed wild mushrooms and topped with a poached egg

Creamy wild mushrooms, asparagus and parmesan risotto

Moroccan casserole of young vegetables and chick peas cooked in a spicy broth, served with steamed couscous

Premium buffalo ricotta and spinach leaf ravioli tossed in a light sage and lemon butter with mature Parmesan cheese